



MEMBER HOLIDAY

DINNER PARTY!

Palmer Room | \$75 Per Person | Saturday, December 4 | Limited Seating
Sign up with Kris at khenderson@semiahmoo.com

APPETIZERS

Beef Carpaccio | Balsamic & Roundbale Cheese
Local Wild Mushroom Tartlet Thyme & Parmesan | Halibut Ceviche
Aji Amarillo & Lime

SALADS

Wine Poached Quince & Organic Mixed Greens
Cloud Mountain Farm Center Quince, Candied Pecans, Lost Peacock Goat Cheese & Pomegranate Vinaigrette

CHOICE OF ENTRÉE

All Natural Stuffed & Wrapped Chicken Breast
Prosciutto Wrapped & Samish Bay Gouda Stuffed All Natural Sunnyside Chicken Breast, Butternut Squash Puree, Honey Glazed Turnips & Madeira Wine Sauce

Or

Roasted & Carved Beef Striploin
Whole Roasted Striploin with Blue Cheese Potato Gratin, Local Baby Carrots, Balsamic Cipollini Onions & Red Wine Demi-Glace

Or

Pan-Seared Alaskan Weathervane Scallops
Fairhaven Mills Barley Risotto, Oven Roasted Cherry Tomatoes, Scallions & Uni Butter

Or

Winter Vegetable Ratatouille
Local Winter Vegetables Layered and Roasted with Tomatoes, Fresh Herbs & Braised Greens

DESSERT

Trio of Delectable Bites
Chocolate Royal
Carmel & Hazelnuts
Chocolate Cup
Ruby Couverture Mousse
French Macaron

